

Appl. No. : Unknown
Filed : Herewith

AMENDMENTS TO THE CLAIMS

1. (Original) A film comprising:
 - (a) a phosphoprotein preparation, wherein the phosphoprotein preparation has been obtained by partially cross linking a partial hydrolysate of casein or a caseinate;
 - (b) a source of one or more physiologically acceptable cations; and
 - (c) a plasticizer.
2. (Original) A film according to claim 1, wherein the film is edible.
3. (Currently amended) A film according to claim 1 ~~[[or 2]]~~, wherein the film is substantially soluble.
4. (Currently amended) A film according to claim 1 ~~any one of the preceding claims~~, wherein the cations are divalent.
5. (Currently amended) A film according to claim 1 ~~any one of the preceding claims~~, wherein the source of the cations comprises a substantially water-insoluble salt of the cations.
6. (Currently amended) A film according to claim 1 ~~any one of the preceding claims~~, wherein the cations comprise calcium ions.
7. (Original) A film according to claim 6, wherein the source of calcium ions comprises calcium phosphate.
8. (Currently amended) A film according to claim 7, wherein some ~~or~~ ~~[[of]]~~ all of the calcium phosphate is in the form of calcium hydroxyapatite.
9. (Currently amended) A film according to claim 6 ~~any one of the preceding claims~~, wherein the source of calcium comprises natural milk calcium phosphate.
10. (Original) A film according to claim 9, wherein the natural milk calcium phosphate and the phosphoprotein preparation are present in the film in a weight ratio of about 0.3:1 to about 1.3:1.
11. (Currently amended) A film according to claim 1 ~~any one of the preceding claims~~, wherein the plasticizer comprises one or more polyhydric alcohols.
12. (Original) A film according to claim 11, wherein the polyhydric alcohol comprises glycerol.

Appl. No. : **Unknown**
Filed : **Herewith**

13. (Currently amended) A film according to claim 1~~any one of the preceding claims~~, wherein the degree of hydrolysis of the casein or caseinate prior to the partial cross linking is in the range of about 0.5% to about 10% of the total number of peptide bonds.

14. (Currently amended) A film according to claim 13~~any one of the preceding claims~~, wherein the degree of hydrolysis of the casein or caseinate prior to the partial cross linking is in the range of about 2% to about 8% of the total number of peptide bonds.

15. (Currently amended) A film according to claim 1~~any one of the preceding claims~~, wherein the partial hydrolysate of casein or a caseinate has been obtained by enzymatic hydrolysis of acid casein, rennet casein or a caseinate.

16. (Original) A film according to claim 15, wherein the enzyme is trypsin, and the partial hydrolysis has been carried out at a pH of from about 7 to about 8.

17. (Currently amended) A film according to claim 1~~any one of the preceding claims~~, wherein the partial cross linking has been carried out enzymatically, using transglutaminase.

18. (Currently amended) A film according to claim 1~~any one of the preceding claims~~, wherein the degree of partial cross linking is such that the resulting phosphoprotein preparation comprises about 10 μ mol or more cross links per gram of protein.

19. (Currently amended) A film according to claim 18~~any one of the preceding claims~~, wherein the degree of partial cross linking is such that the resulting phosphoprotein preparation comprises between about 10 μ mol and 250 μ mol cross links per gram of protein.

20. (Currently amended) A film according to claim 19~~any one of the preceding claims~~, wherein the degree of partial cross linking is such that the resulting phosphoprotein preparation comprises between about 50 μ mol and 160 μ mol cross links per gram of protein.

21. (Currently amended) A film according to claim 1~~any one of the preceding claims~~, wherein the film further comprises one or more emulsifiers.

22. (Original) A film according to claim 21, wherein the emulsifier comprises a citric acid ester of mono- and diglycerides.

23. (Currently amended) A film according to claim 1~~any one of the preceding claims~~, wherein the film further comprises one or more additional agents selected from the group consisting of flavoring or breath freshening agents, sweeteners, coloring agents, pH control agents and stabilizers.

Appl. No. : **Unknown**
Filed : **Herewith**

24. (Currently amended) A film according to claim 1~~any one of the preceding claims~~, wherein the film further includes one or more active agents selected from the group consisting of an oral care agent, a pharmaceutical or veterinary agent, a nutraceutical agent, a salivary stimulant agent, a vitamin, a mineral and combinations thereof.

25. (Currently amended) A food product including an edible coating comprising a film as claimed in claim 1~~any one of the preceding claims~~.

26. (Currently amended) A process of producing an edible film, the process comprising ~~the steps of~~:

(a) processing a mixture comprising (a) a phosphoprotein preparation, wherein the phosphoprotein preparation has been obtained by partially cross linking a partial hydrolysate of casein or a caseinate, (b) a source of one or more physiologically acceptable cations, and (c) a plasticizer, to form a film;~~and~~

~~(b) optionally, drying the film to reduce the moisture content to a desired level.~~

27. (Original) A process according to claim 26, wherein the mixture includes water.

28. (Currently amended) A process according to claim 26~~[[or 27]]~~, wherein the processing includes the steps of applying the mixture to a surface followed by drying to form the film.

29. (Currently amended) A process according to claim 26~~[[or 27]]~~, wherein the processing comprises extruding the mixture to form a film.

30. (Original) A mixture capable of being processed to produce an edible film, the mixture comprising:

(a) a phosphoprotein preparation, wherein the phosphoprotein preparation has been obtained by partially cross linking a partial hydrolysate of casein or a caseinate;

(b) a source of one or more physiologically acceptable cations; and

(c) a plasticizer.

31. (Original) A mixture as claimed in claim 30, wherein the mixture is thermoplastic and extrudable.

Appl. No. : **Unknown**
Filed : **Herewith**

32. (Original) A mixture as claimed in claim 31, which is in the form of a powder.

33. (New) The process of claim 26, additionally comprising drying the film to reduce the moisture content to a desired level.